

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	FOOD SERVICE GENERAL	33	1	No	
	RECESSED GROUTING, CRACKED AND BROKEN DECK TILES WERE NOTED IN SOME AREAS.				
	A plan is currently in place in order to re-do all areas with grouting and tiling for both galley's.				
2	MAIN GALLEY DECK 4	20	0	No	
	THE AIR TEMPERATURE IN REACH IN REFRIGERATOR NO. 4-4 WAS 50°F. THERE WAS NO FOOD IN THIS UNIT.				
	Refrigerator has been repaired and all staff is required to monitor all refrigeration units closely				
3	MAIN GALLEY DECK 4 - DISHWASH	22	2	No	
	THE PRESSURE GAUGE WAS NOT WORKING ON THE DISHWASH UNIT.				
	Pressure gauge was changed and pressure was tested and found in compliance				
4	MAIN GALLEY DECK 4 - DISHWASH	22	2	No	
	THE FINAL RINSE NOZZLE SPRAY PATTERN WAS NOT ADEQUATE.				
	Final rinse spray has been adjusted				
5	MAIN GALLEY DECK 4 - GLASSWASH	22	2	No	
	THE PRESSURE GAUGE ON THE GLASSWASH MACHINE WAS NOT BETWEEN 15 - 25 PSI.				
	The pressure has been adjusted to the correct PSI value				
6	DECK 4 CREW GALLEY	33	1	No	
	THE SCUPPERS IN THE SOUP KETTLE AREA WERE NOT EASILY TO CLEAN DUE TO CORROSION.				
	All Scuppers has been chipped and re-painted. A plan is currently in place to exchange				
	The current scuppers for the dry- doc in April 2004				
7	DECK 4 CREW GALLEY-DISHWASH	22	2	No	
	THE CURTAINS WERE NOT PLACED IN THERE CORRECT LOCATIONS.				
	All curtains were re- located to the correct locations				
8	DECK 4 CREW GALLEY-DISHWASH	22	2	No	
	THE LEFT FINAL RINSE NOZZLE WAS CLOGGED.				
	Nozzle was exchanged and is working correctly				
9	DECK 4 MAIN GALLEY-DISHWASH	28	0	No	
	THE PLATES STORED IN THIS AREA WERE NOT INVERTED. WATER DROPLETS WERE ALSO NOTED ON THE FOOD CONTACT SURFACES OF THESE ITEMS.				
	Plates are now stored inverted and protected from water droplets				
10	DECK 3 GALLEY-DISHWASH	22	2	No	
	THE WATER PRESSURE ON THIS DISHWASH MACHINE WAS TOO HIGH.				
	Water pressure was adjusted to the correct pressure				
11	DECK 3 GALLEY-GLASSWASH	22	2	No	
	THE FINAL RINSE NOZZLE WAS CLOGGED.				
	Nozzle was exchanged and is working correctly				
12	DECK 3 WAITER STATIONS	21	1	No	
	SEAL THE SEAMS BETWEEN THE STAINLESS STEEL AND MARBLE TOP OF THESE WAIT STATIONS.				
	All waiter stations will be re-sealed with hard sealant				

13	DECK 3 WAITER STATIONS	27	0	No
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THE SEAM BETWEEN THE STAINLESS STEEL AND MARBLE TOP WAS SOILED WITH A FOOD RESIDUE.

All waiter stations will be re-sealed with hard sealant

14	FOOD SERVICE GENERAL	21	1	No
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LOOSE AND SOMETIMES TOO MUCH SEALANT WAS NOTED ON THE OLDER PIECES OF EQUIPMENT MAKING THESE AREAS DIFFICULT TO CLEAN.

Sealant was taken off on some equipment in accordance to the USPH Inspectors recommendations.

15	MAIN GALLEY DECK 4 - HOT LINE	13	0	Yes
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THE PROCESS FOR THE POACHED EGGS DOES NOT APPEAR TO FOLLOW STANDARD PRACTICES FOR PROPER FOOD PROTECTION BY RAPID REHEATING. POACHED EGGS WERE HELD COLD AND APPEARED TO BE TRANSFERRED TO A BAIN MARIE TO REACH A HOLDING TEMPERATURE ABOVE 140 °F PRIOR TO SERVICE..

The procedure in regards of the Poached eggs was adjusted. Poached eggs are now stored at 41F in small amounts and reheated to 165F in a designated pot once the order is placed by the service staff.

16	WINDJAMMER FORWARD BUFFET	19	2	No
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A LARGE BOWL OF APPLES AND A LARGE BOWL OF PEARS WAS ON TOP OF THE PASSENGER SELF-SERVICE BUFFET LINE WITHOUT A SNEEZE SHIELD.

Brown sugar was relocated underneath the sneeze guards.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
17	WINDJAMMER BUFFETS FORWARD AND AFT	19	2	No	OPEN BOWLS OF BROWN SUGAR WERE ON DISPLAY AT THE PASSENGER SELF-SERVICE OATMEAL SECTION AND THERE WAS NO SNEEZE SHIELD PRESENT.
Apples and Pears have been re- located underneath sneeze guards					
18	WINDJAMMER AFT BUSSING STATIONS	33	1	No	THE DECK ALONG THE BULKHEAD JUNCTURE, WHICH FORMS THE BORDER OF THESE STATIONS WAS EITHER PARTIALLY COVERED OR NOT COVERED AT ALL. A DIFFICULT TO CLEAN SEAM WAS PRESENT ALONG THE DECK/BULKHEAD JUNCTURE AND THE SEAM WAS SOILED WITH DIRT AND FOOD RESIDUE.
The deck along the Bulkhead Juncture will be sealed					
19	WINDJAMMER AFT BUSSING STATIONS	33	1	No	THE CARPETED DECK AT THE ENTRANCE TO BOTH PORT AND STARBOARD SIDE BUSSING STATIONS WAS WET WITH WASTEWATER, FOOD DEBRIS, AND DIRT FROM THE STATION INTERIOR. RECOMMEND INSTALLING A SMALL RETAINING FOUNDATION ALONG THE DECK AT THE SWING DOOR TO CONTROL WATER FROM RUNNING INTO THE ADJACENT DINING ROOM CARPET.
Molding will be put in place in order to contain the wastewater on the 4 waiter bussing stations.					
20	WINDJAMMER AFT BUSSING STATION	25	0	No	TWO WIPING CLOTHS WERE STORED ON THE DIRTY COUNTER TOP BETWEEN USES AT THE STARBOARD SIDE BUSSING STATION. A SANITIZING SOLUTION WAS PRESENT AND AVAILABLE FOR USE.
All Service staff has been informed to ensure that all sanitizing towels always need to be placed in the bleach water solution after each use.					
21	WINDJAMMER - POT WASH	22	2	No	THERE WAS NOT SUFFICIENT SPACE FOR ADDITIONAL RACKS OR TABLES ON THE DIRTY SIDE OF THE POT WASH STATION, SO STANDS OF DIRTY POTS/PANS WERE STAGED ALONG THE BULKHEAD OPPOSITE THE THREE COMPARTMENT SINKS AND POT WASH MACHINE. FULL STANDS OF DIRTY POTS/PANS EXTENDED BEYOND THE CLEAN END OF THE POT WASH AND WERE LESS THAN ONE METER AWAY FROM CLEAN ITEMS STORED ON AND BELOW THE POT WASH MACHINE CLEAN LANDING TABLE.
We try to keep the area with a minimum amount of pot and Pans					
22	WINDJAMMER - DISHWASH	22	2	No	THE WATER FLOW IN THE FINAL SANITIZING RINSE OF THE CONVEYOR DISHWASH MACHINE WAS TOO LOW, DUE TO THE SPRAY ARM BEING PARTIALLY DISCONNECTED ON ONE SIDE OF THE MACHINE. THE WATER FLOW WAS DRIPPING AND NOT SPRAYING DISHWARE IN THE FINAL RINSE CHAMBER. THIS ITEM WAS CORRECTED DURING THE INSPECTION.
Spray arm was adjusted and is functioning in perfect condition					
23	WINDJAMMER - GALLEY	33	1	No	THERE WERE SOME CRACKED AND BROKEN DECK TILES IN VARIOUS PLACES OF THIS GALLEY.
A plan is currently in place in order to cover all areas with grouting and tiling for all the Windjammer cafe.					
24	AIR SYSTEMS	41	0	No	CONDENSATE COLLECTION PANS WERE NOT ACCESSIBLE FOR INSPECTION AND DIFFICULT TO ACCESS FOR CLEANING AND MAINTENANCE IN ALL VENTILATION FAN ROOMS. MODIFY THE EXISTING UNITS SO A SIMPLE VISUAL INSPECTION OF THE PAN INTERIOR CAN BE MADE EASILY. ENSURE THE PAN CAN BE ACCESSED FOR CLEANING IF AN INSPECTION WARRANTS IT.
Chief Engineer is working to come up with a permanent solution in regards to this point					
25	ADVENTURE OCEAN CHILDRENS CENTER	41	0	No	THE WRITTEN POLICY EXCLUDING CHILDREN WHO WEAR DIAPERS OR PULL-UPS FROM USING THIS CENTER INCORRECTLY SUGGESTS USPH REGULATIONS ARE RESPONSIBLE. THE REFERENCE TO USPH SHOULD BE MODIFIED TO BE ACCURATE OR REMOVED COMPLETELY FROM THIS POLICY STATEMENT.
The statement pertaining to this particular phrase was taken out of the written policy.					

26**COMMENT**

* 0 No

WRITTEN RECORDKEEPING, ORGANIZATION, AND MANAGEMENT OF THE POTABLE WATER SYSTEM, POOLS & SPAS, HOUSEKEEPING PROGRAM, AND BARS WAS VERY STRONG.

Thank you and we will keep up the good record keeping.

27 **COMMENT**

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .